

Smoked Balteus

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **30**
- SRM **47.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **53.6 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **77 C**, Time **5 min**
- Temp **47 C**, Time **30 min**

Mash step by step

- Heat up **40.2 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **30 min** at **47C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---------------|-------|------|
| Grain | Wiedeński | 5 kg (37.3%) | 79 % | 10 |
| Grain | Słód jęczmienny wędzony bukiem 3-6 EBC Weyermann | 4 kg (29.9%) | 80 % | 5 |
| Grain | Słód jęczmienny Château Special B® 400 EBC Castle Malting | 1 kg (7.5%) | 75 % | 400 |
| Grain | Caramunich typ III Weyermann | 0.5 kg (3.7%) | 73 % | 150 |
| Niemiecki słód monachijski karmelizowany, wspniany dodatek do piw ciemnych oraz jasnych. Użycie: Do 5% zasypu piwa jasne, 10% zasypu piwa ciemne | | | | |
| Grain | Płatki owsiane błyskawiczne | 1 kg (7.5%) | 70 % | 4 |
| Grain | Płatki żytnie błyskawiczne | 1 kg (7.5%) | 70 % | 4 |
| Grain | Czekoladowy Ciemny Viking Malt | 0.3 kg (2.2%) | 1 % | 1000 |
| Po próbie jodowej i na wygrzew | | | | |

| | | | | |
|--------------------------------|----------------------------|---------------|------|------|
| Grain | Extra Black Bestmalz | 0.4 kg (3%) | 65 % | 1400 |
| Po próbie jodowej i na wygrzew | | | | |
| Grain | Łuska ryżowa sterylizowana | 0.2 kg (1.5%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|---------|-------------|
| Wyeast - Bohemian Lager | Lager | Slant | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|---------------------------|-----------------|--------|-----------|-----------|
| Water Agent | Kwas mlekowy | 3 g | Mash | 1 min |
| Flavor | Wiórki kokosowe | 1500 g | Mash | 50 min |
| Podgrzane na patelni | | | | |
| Flavor | Kakaowiec | 500 g | Mash | 30 min |
| Dodać po próbach jodowych | | | | |
| Flavor | Śliwka suszona | 1000 g | Boil | 15 min |
| Other | Chłodnica | 1 g | Boil | 20 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Śliwka suszona | 1500 g | Secondary | 14 day(s) |